

**Hi Ladies!**

Dear Lord,

Thank you for the loving hands that will prepare the millions of Thanksgiving meals this year. Thank you also for the gift of fellowship whether it be with our own families, friends, churches, and/or soup kitchens. Please help us to focus on You and all You have given us. Stir in us a desire to love, care and give to others, in Your precious name. Amen

Ladies- Keep it "Comfy" and promise me you will SIT and EAT with your guests! You will have worked hard for a little rest!

Love to you, Janelle



## The "Comfy" Thanksgiving



Step-by-step, you'll get there yet!  
[www.comfyinthekitchen.com](http://www.comfyinthekitchen.com)

### Thaw that Turkey!

Place your frozen turkey in the refrigerator at least 3-4 days in advance of roasting

### Take out the innards!

That baggie is in there Ladies! Don't end up with plastic stuffing, haha!

# A “Comfy” Thanksgiving



## Roaster Turkey

- Brine the night before
- 1 lb of turkey per person will give you plenty! Less if you have a ham and more side to accompany.



## Homemade Noodles

- Prepare the chicken broth the day before and refrigerate.



## Sweet Potato Casserole

- Whip up the sweet potatoes the night before and add approx 10 mins to baking!



## Classic Green Beans

- Double this recipe if needed.
- You may also wish to add sweet buttered corn to your menu.



## Fresh Herb and Sausage Stuffing

- Dice veggies and cut up herbs the night before and place in baggies- refrigerate.



## Mashed Redskins

- 10 lbs of potatoes will feed 20-25 people.



# Salad and Bread

There just aren't many things that top the aroma of bread baking in the oven. Because we are spending so much time on all of the other fixings, make your life easier by purchasing Rhodes bread dough. Bob Evans also has excellent rolls- don't let anyone make you feel guilty by not making everything completely homemade. It's a hard meal to juggle! Do what you can and remember the purpose of the gathering is to be thankful- not boastful!

Homemade Honey butter makes a huge difference and takes very little time to make!



## Colorful...

The Cherry Pecan Salad is so colorful and a great alternative to a traditional garden salad.

Mmmmmmm.....



## Rhodes Dinner Rolls

- Give plenty of time to let rise!
- If you choose, you can make in the morning and microwave to warm.



## Cornbread with Honeybutter

- Make the honeybutter the night before.



## Cherry and Pecan Salad

- Double if need be.

# Desserts

There are so many delicious desserts that incorporate pumpkins and apples. This is a very classic dessert tray to keep things “comfy”. Enjoy!

Serve your Pumpkin Pie Cold  
and your Apple Pie warm...



**On your marks, get set....BREW!**

Place your coffee and water in your coffee pot before your gathering...set your timer for 90 mins after guests arrive...



## Pumpkin Pie

- Homemade Whipped Cream can't be beat (hehe)



## Mom's Famous Apple Pie

- Serve at a mode



## Turkey Cookies

- Something fun for the kiddos is always an added touch!

# Calling on help...

No one should have to do all of this alone. Make sure you ask for help! These simple tips will make your life a little comfier....

Have large trash bags or trash cans set out so your guests know where to place their disposables. If they do not know where to throw something away...guess where it will go? (on the counter, floor, sink, etc...you would be very suprised where I have found things, haha!)



Philippians 4:6

“Do not be anxious about anything, but in every situation, by prayer and petition, with thanksgiving, present your requests to God.”



## Perfect Potluck

- Send out a Perfect Potluck invite to have others sign up to bring something!



## Drinks

- Ask someone to be in complete charge of brining and serving drinks. ([Party Punch](#) shown)



## Dishes

- Ask a few people ahead of time to be your “clean-up crew”. Throwing a get together is so fun, yet it can be exhausting. Make it easier on yourself to accept help so you don’t have to do it all...